



JIMTOWN STORE

Valentine Dinner

PAIRED WITH

MERCURY WINE

Sunday, February 14, 2010

SPARKLING WINE RECEPTION at 6:30 p.m.

Dungeness Crab and Délice de la Vallée Won Ton Puffs with Pepper Jam
Roederer Anderson Valley Brut

DINNER at 7:00 p.m.

FIRST COURSE

Searched Diver Scallop with Fennel Puree, Warm Frisee & House Cured Pancetta Salad
Mercury 2009 Pinot Blanc Mendocino

SECOND COURSE

Little Cassoulet of Liberty Duck
Mercury 2008 Pinot Noir Carneros

SALAD COURSE

Toasted Chevre Medallion with Rhubarb Confit, Smoked Almonds, and Winter Greens
Mercury 2008 Pinot Noir Anderson Valley

MAIN COURSE

Braised Sonoma Shortribs with Sage Scented Polenta, Wild Sonoma Mushrooms, and Gremolata

or

Baby Artichoke Gratin with Butternut Squash Puree, Wild Sonoma Mushrooms & Rapini
Mercury 2007 "The Sister" Alexander Valley Merlot Blend

DESSERT

Warm Chocolate Spice Cakes Stuffed with Sun Dried Cherries and Mascarpone
Mercury 2006 "The Father" Cabernet Franc Blend

Chef Peter Brown

\$125.00 PER PERSON INCLUSIVE (includes WINE, TAX & GRATUITY)

Group and Couple's Seating in Antique Room - **RESERVATIONS** with credit card

Please R.S.V.P. by Wednesday, February 10th - Ph: 707-433-1212 ext. 12

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